

Ibericos y quesos Iberian Cold cuts & Cheese

<i>Jamon de pata negra</i>	45
Hand cut 60 months cured Jamon iberico black label, served with toasted bread and tomato puree	
<i>Extra bread</i>	4
<i>Seleccion de Iberis's</i>	48
Cold cuts platter, "lomo", "salchichon", "chorizo", "jamon" & cheese, served with toasted bread and tomato puree	
<i>Extra bread</i>	4
<i>Pates de la casa</i>	32
Homemade duo meat pates ; chicken & chorizo, accompanied by warm rustic bread	
<i>Seleccion de quesos españoles</i>	41
Spanish cheese selection, toasted country bread and homemade chutneys	
 <i>Para Picar To nibble</i> 	
<i>Salmorejo Cordobés con sardina ahumada (2persons)</i>	22
Chilled tomato cream with smoked sardines	
<i>Anchoas del cantabrico con mantequilla ahumada (2 pieces)</i>	22
Cured anchovies with smoked butter toast	
<i>Chorizo Iberico a la brasa con queso blando (4 pieces)</i>	24
Iberian char-grilled chorizo served with toasted bread and soft cheese	
<i>Tortilla de patatas</i>	10
Classical Spanish potato and onion omelette	
<i>Pimientos de padron</i>	17
Fried "padron" peppers with sea salt	
<i>Croquetas binomio (4 pieces)</i>	18
Jamon, chicken and boiled egg croquettes	
<i>Croquetas de espinacas y queso azul (4 pieces)</i>	18
Spinach and blue cheese croquettes	
<i>Croquetas de setas (4 pieces)</i>	18
Mushrooms croquettes	
<i>Croquetas de rabo de toro (4 pieces)</i>	18
Oxtail croquettes	
<i>Pan con tomate (4 pieces)</i>	9
Country style bread served with fresh tomato sauce	
<i>Pan con Mantequilla</i>	10
Warm country style bread, melted butter and Maldon salt. (7 minutes baking time)	

Tapas tasting menu

5 tapas 168 Sgd (price per tasting) / 7 tapas 228 Sgd (price per tasting)

* Plus \$6 on the tasting menu

Del Mar

<i>Pulpo A'feira</i>	44*
<i>Atlantic octopus “a feira style” (boiled potato, olive oil, smoked paprika, sea salt)</i>	
<i>Gambas al ajillo</i>	34
<i>Tiger prawns confit in olive oil and garlic, “ajillo” style</i>	
<i>Fritura Malagueña</i>	30
<i>Fried squids and anchovies, lemon wedges and alioli mayonnaise</i>	
<i>Ostras al pil pil (4 pieces)</i>	38
<i>Confit oysters Basque pil pil style</i>	
<i>Navajas picantonas con ajo y aceite</i>	36
<i>Razor clams garlic, cayenne pepper oil</i>	
<i>Patas de pulpo ala brasa, espelta algas y caldo de bonito</i>	39
<i>Grilled octopus leg, spelt dulce lovage and bonito broth</i>	
<i>Pimientos del piquillo rellenos de bacalao</i>	44*
<i>Cod fish and stuffed piquillo peppers</i>	

De la Tierra

<i>Terrina de queso fresco</i>	28
<i>Fresh cheese terrine and black truffles, chives, honey olive oil & toasted olive bread</i>	
<i>Terrina de alcachofa de Jerusalem puré de setas y mantequilla de lemon</i>	34
<i>Jerusalem artichokes, mushroom, truffle puree and lemon-butter sauce</i>	
<i>Puerros en mantequilla quemada y romesco</i>	28
<i>Organic leeks braised in brown butter and “romesco”</i>	
<i>Esparragos verdes y coles de Bruselas con pure de patata y queso</i>	31
<i>Green asparagus and fried brussels sprouts, potato mashed</i>	
<i>Esparragos blanco huevos revueltos y lomo embuchado</i>	36
<i>Seasonal white asparagus scrambled eggs and pork loin cold cut</i>	

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Del Campo

<i>Steak tartar de Binomio</i>	36
Beef steak tartar topped with caviar & grilled bone marrow	
<i>Chuletas de cerdo iberico, gel de sidra, manzana y miel</i>	36
Grilled Iberian pork chops, cider and honey gel, roasted cabbage	
<i>Foie a la plancha con vieras</i>	44*
Seared foie gras and scallops, glazed with sherry vinegar and brioche	
<i>Rulada de pollo</i>	32
Chicken roulade on garlic puree, pork belly and duck liver jus	
<i>Cordero con sus mollejas, y queso de cabra</i>	38
Lamb rack , lamb sweetbreads accompanied by fresh goat cheese	
<i>Tocino de cochinitillo crujiente</i>	34
Grilled pork belly with burnt eggplant purée, grilled maitake mushrooms & baby corn	
<i>Costilla de ternera</i>	38
Braised short ribs smoked cauliflower puree and braised cauliflower	
<i>Rabo de toro</i>	34
Oxtail “ragou”, red wine reduction	
<i>Nido de huevos rotos</i>	34
Fried potato nest, soft egg, jamon & chorizo	
<i>Canelón de ternera</i>	32
Beef canelón accompanied by grilled green asparagus	

Arrozes caldosos *Stew rice*

2 persons

Arroz de meloso de bogavante
Whole lobster, rice stew 98

Arroz empedrado de Almeria
Chorizo, fava beans, chick peas and pork , rice stew 70

Arrozes

Arroz mar y montaña
Chicken , shrimps and clams paella 72

Arroz negro
Squid ink, clams and calamari paella 74

Arroz de Pato , espárragos y setas
Duck breast and wild mushrooms rice 76

Arroz de salmonetes y setas silvestres
Red mullet and wild mushrooms rice 73

Arroz de verduras
Seasonal vegetables and fava beans rice 68

Cocidos de la abuela *Traditional “grandmother’s “pot*

2 persons

Caldereta de pescado
Fish and seafood stew 52

Fideos con Pulpo
Octopus and noodles stew 52

Lentejas tradicionales
Pork, chorizo and jamon lentils stew 52

Principales Mains (*35 minutes prep time*)

Rodaballo al horno (1 kg) 142
Char-grilled Turbot fish, clams and seafood “marinera”

Cochinillo iberico 136
Traditional Spanish suckling pig, “Segovia style” (*slow cooked and roasted*)
¼ Pig (approx 4 people portion)

Chuleton de buey (500gm) 102
American angus, aged beef rib eye, potato puree, parsley and garlic “persilada”

Pierna de Cordero 169
Whole braised lamb leg with pumpkin puree and grilled seasonal vegetables

BINÖMIO

— SPANISH RESTAURANTE —

Prices are subjected to 10% Service Charge & 9% GST